



Specialty Coffee Association Arabica Cupping Form

Name: _____

Date: _____

Table no: _____

Quality Scale

6.00 - GOOD	7.00 - VERY GOOD	8.00 - EXCELLENT	9.00 - OUTSTANDING
6.25	7.25	8.25	9.25
6.50	7.50	8.50	9.50
6.75	7.75	8.75	9.75

Sample No.	Roast Level of Sample	Fragrance/Aroma	Score	Flavor	Score	Acidity	Score	Body	Score	Uniformity	Score	Clean Cup	Score	Overall	Score	Total Score
		6 7 8 9 10		6 7 8 9 10		6 7 8 9 10		6 7 8 9 10		6 7 8 9 10		6 7 8 9 10		6 7 8 9 10		
		Dry Qualities Break		Aftertaste	Score	Intensity	High	Level	Heavy	Balance	Score	Sweetness	Score	Defects (subtract)		
				6 7 8 9 10		Low	Thin		6 7 8 9 10					Taint - 2 Fault - 4	# of cups intensity	
Notes:															Final Score	

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